

西

湖

茶

樓

SAI WOO

123A DUNDAS STREET WEST TORONTO

即日特湯		今日特菜	
SOUP		DAILY SOUP	
		DAILY SPECIALS	
			.50
			.95
			1.50
1.	梅子燒鴨 PLUM SAUCE DUCK	CHOPPED B.B.Q. DUCK WITH SWEET & SOUR PLUM SAUCE	6.00
2.	龍蝦球 LOBSTER MEAT & CHICKEN	PAN FRIED BONELESS CHICKEN CUBES WITH SHELLED LOBSTER MEAT, MUSHROOM, MINA CORNS, SNOW PEAS & OYSTER SAUCE	7.50
3.	京醬牛柳 STEAK KRW PEKING SAUCE	GRILLED BEEF STEAK CUBES WITH PEKING SAUCE & SPANISH ONION, PINEAPPLE & FRESH TOMATO	5.75
4.	西湖肉排 SAI WOO RIBS	DEEP FRIED SPECIAL LONG RIBS WITH MONEY GARLIC SAUCE	4.35
5.	金筍蝦球 MINA CORNS & SHRIMP	PAN FRIED FRESH SHRIMP CUBES WITH IMPORTED BABY CORNS, STRAW MUSHROOM IN OYSTER SAUCE	3.75
6.	紅燒雞柳 FRIED CHICKEN MEAT	PAN FRY BREADED CHICKEN WHITE MEAT WITH B.B.Q. PORK BAMBOO SHOOT, MUSHROOM & SNOW PEAS	4.25
7.	醋炒田雞 SOO CHOY FROG LEGS	DEEP FRY BREADED FRESH FROG LEGS WITH MIXED CHINESE VEGETABLES	4.00
8.	雙鮮雪蓮 SHRIMP & FISH MEAT	PAN FRIED FRESH SHRIMP & FISH MEAT ON TOP OF SNOW PEAS, MUSHROOM, BAMBOO SHOOT & WATERCHESTNUT	4.25
9.	合桃杞丁 SCALLOP & WALNUTS	PAN FRY DICED SCALLOPS WITH ROASTED WALNUTS, BAMBOO SHOOT & GREEN PEAS	3.25
10.	倉羅漢條 BUDDHIST DISH	BRAISED COMBINATION OF FRESH & DRIED VEGETABLES DISH	3.50

FAMOUS DISHES

SAI WOO RIB	4.35
<i>Barbecued Special Spare ribs with Honey Sauce, Garlic Flavour - Add Hoy Sen Sauce to make it taste best</i>	
PEKING BARBECUED DUCK	15.25
<i>An Ancient Dish - Old Fashioned Barbecued Whole Duck Skin, Meat, Bone served separately with famous Hoy Sen Sauce and Ginger</i>	
PEKING SAUCE and DUCK	11.50
<i>Braised Whole Tenderized Duck with rich Peking Sauce</i>	
LENG BUN DUCK	4.50
<i>Cold Barbecued Duck with Lichee, Subgum, and Almonds</i>	
GIANT CHICKEN - THREE WAYS	11.75
<i>Selected Giant Whole Chicken, served three different ways, Steamed, Barbecued and Braised</i>	
GUM JUM WOT GUY	4.50
<i>Braised Young Half Chicken with Water Lily Flowers, Red Plums, Water Chestnuts, Bamboo Shoots, Mushrooms</i>	
DOON KOO WOT GUY	4.50
<i>Braised Young Half Chicken with Selected Chinese Mushrooms, Water Chestnuts, Bamboo Shoots</i>	
WOR SHU GUY	17.50
<i>Stuffed Whole Chicken with Bird's Nest, Minced Fish, Bamboo Shoots, Water Chestnuts and Diced Chinese Sausage</i>	
HOON HOO GUY	5.00
<i>Steamed Young Half Chicken with Sliced Chinese Sausage, Shrimp Sauce and Diced Shrimps on top</i>	
LOON FONG WING	3.00
<i>Boneless Chicken Wings Wrapped in Bacon</i>	
SAI WOO GUY KEW	3.75
<i>Breaded Chunk Chicken Ball with Lichee Fruits Sesame Seeds and Subgum</i>	
FRUIT CHICKEN	12.50
<i>Stuffed Whole Young Chicken with Mixed Chinese Dried Fruits and Nuts</i>	
YEN YEE	8.50 up
<i>Stuffed Whole Fresh Boneless Pickerel Fish</i>	
YEN DOON KOO	4.00
<i>Stuffed Selected Chinese Mushrooms with Minced Meat</i>	
BAMBOO BEEF	3.95
<i>Sliced Tender Beef with Bamboo Shoots</i>	
GINGER BEEF	3.95
<i>Sliced Tender Beef with Ginger in Oyster Sauce</i>	
BEEF STEAK BALL	5.75
<i>Pan Fried Chunk Beef with Mixed Chinese Vegetables</i>	
GUM LOU WAN TON	4.00
<i>Deep Fried Wan Ton with Barbecued Pork, Subgum and Almonds</i>	

SOO CHOW WAN TON	3.50
<i>Deep Fried Wan Ton with Mixed Chinese Vegetables</i>	
SAI WOO DUCK	Half 6.00 Whole 11.50
<i>Pressed Tenderized Duck with Preserved Sesame Seeds, Crunch Almonds</i>	
PLUM SAUCE and DUCK	Half 6.00 Whole 11.50
<i>Old Fashioned Barbecued Duck, served with Pure wild Plum Sauce</i>	
HONEY CHICKEN	Half 4.50 Whole 8.50
<i>Braised selected Chicken with Imported Preserved tender Ginger and Pure Honey</i>	
YUEN YENG CHICKEN	Half 4.50 Whole 8.50
<i>Steamed Young Chicken with Sliced Chinese Sausages</i>	
LOBSTER MEAT	7.00
<i>Pan Fried Shelled Lobster Meat with Mixed Chinese Vegetables</i>	
LOBSTER TAILS	6.75
<i>Baked choice Lobster Tails with sliced Juicy Ginger, and Green Onions Port Wine Flavour</i>	
CRAB	5.50
<i>Baked Selected Vancouver Crab with Sliced Juicy Ginger, Green Onion & Garlic Flavour</i>	
CRAB MEAT AND CHICKEN	5.75
<i>Pan Fried Alaskan King Crab Meat and Cube Chicken with Imported Chinese white Mushrooms and Snow Peas.</i>	
SQUIDS	3.50
<i>Pan Fried Fresh Squids with Mixed Chinese Vegetables, Ginger Flavour</i>	
BUDDHIST DISH	3.50
<i>Combined the Land and Sea Vegetables Dish</i>	

SOUPS

Daily Special50
Consomme with Dried Noodles40
Chicken with Noodles55
Chicken with Rice55
Chicken with Mushroom55
Bean Cake65
Mustard Green65
Egg Drop65
Water Cress (in Season)65
Wan Ton75
Chop Suey Soup85
Chinese Vegetables75

BOILED NOODLES and WAN TON

Pork Yet Ka Mein	1.50
Chicken or Beef Yet Ka Mein	1.50
Chop Suey Yet Ka Mein	2.50
Pork Wan Ton	1.50
Chicken Wan Ton	1.50
Chop Suey Wan Ton	2.50

CHOP SUEY

Plain Chop Suey	1.70
Pork Chop Suey	2.10
Chicken Liver Chop Suey	2.10
Chicken or Beef Chop Suey	2.10
Shrimp Chop Suey	2.70
Subgum Chicken Chop Suey	2.35
Cantonese Style Chop Suey	3.50

CHOW MEIN

Plain Chow Mein	1.75
Pork Chow Mein	2.15
Chicken Liver Chow Mein	2.15
Chicken or Beef Chow Mein	2.15
Shrimp Chow Mein	2.75
Subgum Chicken Chow Mein	2.40
Cantonese Style Chow Mein	3.50

RICE

Plain Boiled Rice30
Egg Fried Rice	1.50
Barbecued Pork Fried Rice	1.75
Mushroom Fried Rice	1.75
Vegetable Fried Rice	1.75
Chicken or Beef Fried Rice	1.75
Subgum Chicken Fried Rice	2.00
Cantonese Style Fried Rice	2.75
Shrimp Fried Rice	2.25

SWEET AND SOUR

Sweet and Sour Pork Ribs	1.95
Sweet and Sour Pork	2.75
Sweet and Sour Chicken	3.25
Sweet and Sour Fish	4.00
Sweet and Sour Shrimps	3.50
Sweet and Sour Pork Spare Ribs (Cantonese Style) ..	2.75
Sweet and Sour Wan Ton	2.75
Sweet and Sour Scallops	3.50
Sweet and Sour Vegetable Balls	2.75

SEA FOODS

Diced Shrimp with Vegetables and Almonds	3.25
Steamed Fresh Silver Bass Fish	3.25
Steamed Fresh Pickerel Fish	7.00 up
Fried Sliced Fish with Chinese Greens	3.75
Fried Fish Ball with Buck Toi	3.75
Fried Fish Roll (Deep Fried Rolled Fish Mixed With Chinese Sausages and Ginger)	4.75
Breaded Scallops with Chinese Vegetables	3.75
Hoon Sue Yee (Fried Breaded Pickerel with Tomato Sauce)	7.00 up
Sai Woo Yee (Fried Breaded Pickerel with Subgum Vegetables)	7.00 up
Shrimps with Tomato Sauce	3.50
Shrimps and Green Pepper with Garlic Sauce	3.50
Breaded Shrimps or Scallops	3.00
Shrimps with Lobster Sauce	3.75
Soo Chow Har Kew (Fried Breaded Shrimps with Mixed Vegetables)	3.75
Shrimps with Hoy Sen Sauce (with or without Shell) ..	3.75
Fried Shrimp Rolls with Chinese Vegetables	4.75
Wat Har Kew (Fried Shrimps with Water Chestnut, Bamboo Shoot and Chinese Mushroom)	3.75
Canned Abalone with Oyster Sauce	6.50
Butterfly Shrimps (Fried Shrimps with Bacon)	3.75
Ko Lie Har (Stuffed Deep Fried Shrimps with Minced Meat and Oyster Sauce)	4.25
Steamed Fresh Lobster	8.00 up
Steamed Fresh Lobster (Stuffed with Minced Meat and Egg)	9.50 up
Fried Fresh Lobster	9.00 up

EGG FOO YOUNG

Egg Roll35
Mushroom Egg Foo Young	1.95
Pork or Beef Egg Foo Young	1.95
Chicken Egg Foo Young	1.95
Shrimp Egg Foo Young	2.50
Scallop Egg Foo Young	2.50
Crab Meat Egg Foo Young	2.95

SAUCES

Sweet and Sour50
Sweet and Sour Subgum60
Plain Garlic50
Lobster95
Hoy Sen50
Oyster75
Honey Garlic50

FRUITS and NUTS

Roasted Almond	1.00
Canned Lichee80
Canned Yon Yen80
Pineapple65
Subgum65

PORK AND BEEF

Dried Spare Ribs	2.75
Sliced Barbecued Pork	1.85
Fried Spare Ribs	2.75
(Garlic Flavour with Honey Sauce)	
Fried Spare Ribs with Garlic Sauce	2.75
Steamed Spare Ribs with Black Bean	2.75
and Garlic Sauce	
Barbecued Spare Ribs	2.75
Steamed Minced Pork with Water	2.50
Chestnut	
Steamed Minced Pork with Chinese	2.75
Sausage	
Diced Pork with Vegetable and Almonds	2.75
Pork or Beef with Buck Toi	2.50
Barbecued Pork with Bean Cake	2.50
Pork or Beef with Tomato	2.50

Pork or Beef with Green Pepper	2.50
Pork or Beef with Green Beans	2.50
Pork or Beef with Mushrooms	2.50
Pork or Beef with Mustard Green	2.50
Pork or Beef with Pea Pods	3.75
Beef with Oyster Sauce	3.95
Pork or Beef with Mixed Chinese	3.50
Vegetable	

POULTRY

Barbecued Chicken Livers	2.25
Fried Chicken Livers with Green Pepper	2.50
Fried Chicken Livers with Mushrooms	2.50
Fried Diced Chicken with Vegetables	2.85
and Almonds	
Barbecued Chicken Wings	2.50
Fried Almonds Chicken Soo Guy	3.25
Pineapple Chicken Soo Guy	3.25
Sliced Cold Chicken	2.50
Chow Guy Pan	3.50
(Fried Chicken with Mixed Vegetable)	
Steamed Chicken with Chinese	3.75
Mushrooms	
Currie Chicken	3.95
Wat Guy Kew	3.75
(Fried Chunks of Chicken and Choice	3.75
Chinese Vegetable)	
Fried Chicken Rolls	4.75
Currie Chicken Livers	2.50
Ja Doo Guy	3.75
(Deep Fried Half Chicken)	
See Yow Guy	3.75
(Half Chicken Immersed in Soya Sauce)	
Barbecued Duck	3.00
Soo Chow Guy Kew	3.75
(Fried Breaded Chicken with Mixed	3.75
Vegetable)	
Honey Chicken Wings	2.75

BEVERAGES

SOFT DRINKS30
CANNED SOFT DRINKS35
COKE	
TAB	
7 UP	
GINGER ALE	
ORANGE	
TEA, COFFEE30
MILK30
CHINESE TEA25

SPECIAL DINNERS

DINNER FOR ONE 2.95

Consomme Soup — Chicken Chop Suey
Sweet and Sour Ribs — Steamed Rice
Chinese Pastries

DINNER FOR THREE 11.25

Chicken Rice Soups — Egg Rolls 3
Diced Chicken, Vegetable and Almonds
Beef Chow Mein — Sweet and Sour Pork
Egg Fried Rice — Chinese Pastries

Each Additional Person 4.00 extra

DINNER FOR FIVE 20.75

Won Ton Soups — Egg Rolls 5
Soo Chow Har Kew
Chicken Liver and Green Pepper
Sweet and Sour Chicken
Fried Beef with Vegetables and Almonds
Garlic Spare Ribs with Honey Sauce
Pork Fried Rice — Chinese Pastries

Each Additional Person 5.25 extra

DINNER FOR TWO 7.75

Chicken Noodle Soups — Egg Rolls 2
Chicken Chow Mein — Barbecued Pork
Sweet and Sour Ribs — Steamed Rice
Chinese Pastries

Each Additional Person 3.75 extra

DINNER FOR FOUR 15.25

Chicken Noodle Soups — Egg Rolls 4
Shrimp Chow Mein
Diced Chicken Vegetable and Almonds
Sweet and Sour Pork
Fried Pork with Green Pepper
Beef Fried Rice — Chinese Pastries

Each Additional Person 4.25 extra

DINNER FOR SIX 26.50

Won Ton Soups — Egg Rolls 6
Breaded Shrimps — Honey Garlic Spare Ribs
Chicken with Chinese Vegetables
Barbecued Chicken Wings
Pork with Mushroom and Green Pepper
Sweet and Sour Won Ton
Beef Vegetables Almonds
Chicken Fried Rice — Chinese Pastries

Each Additional Person 5.50 extra

SUBSTITUTE DISHES . . . 25¢ ABOVE MENU PRICE

精美茶點 (每天供應)

FANCY CHINESE LUNCHEON SPECIALITIES (Dianhsin)

SERVED FROM 11:30 A.M. TO 3:00 P.M.

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|-----------|--|-----------------|
| 1. 蠔油叉燒飽 | CHA SHIU BOW | 每碟 (2) for .50 |
| | Steamed Chinese bun filled with Diced Barbecued Pork; flavoured with Oyster Sauce. | |
| 2. 蛋黃蓮蓉飽 | LIN YUNG BOW | 每碟 (2) for .50 |
| | Steamed Chinese Bun filled with Sweet Lotus Bean Starch Paste & Egg Yolk. | |
| 3. 花菇滑雞飽 | GUY BOW | 每碟 (2) for .50 |
| | Steamed Chinese Bun filled with a Selection of Delicate Chicken, Bamboo Shoots & Chinese Mushrooms. | |
| 4. 鬆化馬拉糕 | MALAYA SPONGE CAKE | 每碟 (2) for .50 |
| | Sweet Sponge Cake made from Whole Egg & Wheat Flour. | |
| 5. 笋尖鮮蝦餃 | HAR GOW | 每碟 (4) for .70 |
| | Steamed Cooked Diced Delectable Shrimps with Bamboo Shoots rolled in a Tender Bonnet Shaped Transparent Envelope of Rice Flour Pastry. | |
| 6. 北菇乾蒸賣 | PORK SHIU MY | 每碟 (4) for .70 |
| | Steamed Minced Tender Pork combined with Diced Chinese Mushrooms & Bamboo Shoots wrapped in a film of Egg Flour Pastry. | |
| 7. 山竹牛肉賣 | BEEF SHIU MY | 每碟 (3) for .60 |
| | Steam Cooked Minced Beef Balls with Sheets of Bean Curd. | |
| 8. 西施鮮粉羹 | FUN GOR | 每碟 (3) for .60 |
| | Steamed Chopped Pork & Shrimps folded half moon shape in a coat of Rice Flour Pastry. | |
| 9. 脆香鹹水角 | HUM GOK | 每碟 (3) for .60 |
| | Deep Fried Minced Pork & Shrimps Mixed with Vegetables in a Soft Sweet Rice Flour Pastry. | |
| 10. 蜂巢荔浦角 | WOO GOK | 每碟 (3) for .60 |
| | Deep Fried Dumpling of Mashed Taro filled with Pork Shrimps & Mixed Vegetables. | |
| 11. 脆皮雞蛋撻 | DUN TART | 每碟 (3) for .60 |
| | A Delicious Sweet Custard Tart prepared in a Traditional Chinese way. | |
| 12. 脆香豆沙堆 | DOW SA GOK | 每碟 (3) for .60 |
| | A Glutinous Rice Flour Dumpling filled with Sweet Black Bean Starch Paste. | |
| 13. 軟滑白糖糕 | SHOON GOW | 每碟 (3) for .60 |
| | Snow White Sweet Sponge Cake made from Rice Flour; Served Cold. | |
| 14. 鮮蝦雞扎 | SHRIMP & CHICKEN ROLL | 每碟 (2) for .60 |
| | Steamed Sliced Chicken combined with Fresh Shrimps, Chinese Mushrooms & Barbecued Pork rolled in a film of Bean Curd | |
| 15. 鮮竹鴨扎 | OP JAK | 每碟 (2) for .60 |
| | A combination of Duck's Web Stuffed with Minced Pork & Shrimps, Bamboo Shoots Wrapped in a film of Bean Curd. | |
| 16. 荷葉糯米雞 | NOR MY GUY | 每隻 each .80 |
| | Steam cooked Glutinous Rice Dumpling filled with Chicken, Barbecued Pork, Chinese Sausages & Mushrooms wrapped in Lotus Leaves. | |
| 17. 排骨燒賣 | SPARERIB SHIU MY | 每碟 each .80 |
| | Steam Cooked choiced Short Pork Spareribs in Garlic & Black Bean Sauce. | |
| 18. 牛肉腸粉 | BEEF CHEUNG FOON | 每碟 (3) each .80 |
| | Steamed Minced Beef rolled in a Tender Rice Flour Pastry. | |

海 味 類

鷄茸生翅	時價
清湯生翅	時價
蝦王生翅	時價
爛鷄生翅	時價
清湯燕窩	時價
鷄茸燕窩	時價

上 湯 類

本日特湯	中 .95	大 1.50
青豆蛋花	1.25	2.25
冬瓜肉片	1.25	2.25
節瓜肉片	1.25	2.25
西洋菜	1.25	2.25
時菜肉片	1.25	2.25
豆腐肉片	1.25	2.25
薑絲芥菜	1.25	2.25
榨菜豆腐	1.50	2.50
猪肝金針	1.50	2.50
鮑魚雜會	2.25	3.50
草菰滑蛋	2.75	4.50
清湯魚肚	4.00	6.50

鷄 鴨 類

白切肥鷄	2.50
炸子肥鷄	3.75
鹽水滑鷄	3.75
豉油浸鷄	3.75
子薑蜜糖鷄	4.50

臘腸篤鷄	4.50
冬菰屈鷄	4.50
草菰屈鷄	5.00
金針屈鷄	4.50
冬菰蒸鷄	3.75
草菰蒸鷄	4.25
草菰鷄球	4.25
雪豆鷄球	3.75
荔枝鷄球	3.75
蟹肉鷄球	5.75
鮑魚鷄球	6.50
鮮菰鷄球	3.75
咖哩燜鷄	3.95
豉汁鷄碌	3.75
涼瓜鷄碌	3.75
蓮藕鷄片	3.75
雪豆鷄片	3.75
涼瓜鷄片	3.75
波羅鷄片	3.25
杏仁酥鷄	3.25
西湖扒鴨	6.00
八珍扒鴨	7.25
京醬扒鴨	6.00
梅子燒鴨	6.00
涼辦火鴨	4.50
紅燒火鴨	3.00
火鴨拼鷄	4.75
荔羅鴨片	3.75
炸子鷄翼	2.50
蠔油鷄翼	2.75

薑葱烘珍肝	2.50
腎球吊片	3.50

海 鮮 類

白水龍蝦	時價
鮮炒龍蝦	時價
烘龍蝦尾	6.75
炒龍蝦球	7.00
薑葱烘大蟹	6.50
白水鮮蟹	時價
蒸釀大蝦	4.25
蝴蝶明蝦	3.75
白水大蝦	3.75
煎乾大蝦	3.75
炒花旗蝦	3.75
生炒蝦球	3.75
酥炒蝦球	3.75
草菰蝦球	4.25
咖哩蝦球	4.25
魚肚蝦球	4.75
響螺蝦球	3.75
茄汁蝦碌	3.50
炸乾脆蝦	3.00
白水鮮魚	3.25
蒸鮮魚	3.25
清蒸鮮魚	4.25
釀碧古魚	8.50
白水碧古	7.00 起
五柳碧古	7.00 起
西湖碧古	7.00 起

紅燒碧古	5.00 起
鮮菰魚球	4.95
生炒吊片	3.75
炒響螺片	3.75
白灼螺片	3.75
酥炒瑤柱	3.75
吊片響螺	3.75
炒鮮魷魚	3.50
豉汁石螺	3.00
魚片炒菜	3.75
魚丸芥蘭	3.75
魚片雪豆	3.95
魚餅芽菜	3.50

炒賣類

炒牛肉球	5.75
魚片芽菜	3.75
牛肉炒菜	2.50
火肉炒菜	2.50
玉蘭吊片	3.50
魚片芥蘭	3.75
牛肉芥蘭	2.75
叉燒芥蘭	2.75
牛肉蓮藕	3.75
豬肚蓮藕	3.75
牛肉涼瓜	3.75
牛肉雪豆	3.75
生炒豬肚	3.75
蠔油豬肚	3.75

豬肚響螺	3.75
炒大雜會	3.50
火肉茨菰	3.75
臘肉芋仔	3.50
芋仔扣肉	3.75
腐乳豆仔	2.50
杏仁鷄丁	2.85
腰果珍肝	2.75
蝦仁炒蛋	2.50
蟹肉芙蓉	2.95
瑤柱芙蓉	2.50
蠔油牛肉	3.95
薑片牛肉	3.95
蕃茄牛肉	2.50
酸菜牛肉	2.50
炒會津絲	2.75
會羅漢齊	3.50

家常菜

淨炒油菜	2.00
腐乳波菜	2.00
蠔油芥菜	2.00
炒西洋菜	2.50
滷豬肚丁	3.50
蒸釀花菰	4.00
發財蠔豉	4.00
豉汁排骨	2.75
檸檬排骨	2.75
鮮醬排骨	2.75

鹹魚肉餅	2.75
鹹蛋肉餅	2.75
臘腸肉餅	2.75
冲菜肉餅	2.50
榨菜蒸牛肉	3.95
腐乳蒸豬肉	2.75

豆腐類

蠔油豆腐	2.50
叉燒豆腐	2.50
火肉豆腐	2.50
釀煮豆腐	2.75
紅燒豆腐	2.50
八珍豆腐	3.95

甜酸類

甜酸排骨	2.75
甜酸豬肉	2.75
甜酸鷄球	3.25
甜酸蝦球	3.50
甜酸江柱	3.50
甜酸魚球	4.00

鮑魚類

鮑魚龍蝦球	7.50
紅燒鮑角	6.50
鮑魚蝦球	6.50
金銀鮑角	6.50
鮑魚豬肚	6.50

鮑片響螺 _____ 6.50
鮑魚扒菜膽 _____ 5.75

粉 麵 類

叉燒雲吞 _____ 1.50
鷄絲雲吞 _____ 1.50
上湯水餃 _____ 1.75
火鴨湯麵 _____ 2.50
蝦片湯麵 _____ 2.50
鴻圖筍麵 _____ 4.25
楊州筍麵 _____ 3.50
雜會炒麵 _____ 3.50
雜會撈麵 _____ 3.50
三絲炒麵 _____ 3.50
鷄絲炒麵 _____ 3.50

叉燒炒麵 _____ 3.50
鷄雜炒麵 _____ 3.50
牛肉炒麵 _____ 3.50
蝦片炒麵 _____ 4.25
茄哩撈麵 _____ 4.25
牛肉 _____
涼辦會麵 _____ 3.50
乾炒牛河 _____ 3.50
豉椒牛河 _____ 3.50
滑蛋牛河 _____ 3.50
菜炒牛河 _____ 3.50
星洲米粉 _____ 3.50

粥 飯 類

臘腸炒飯 _____ 2.25

蝦仁炒飯 _____ 2.25
楊州炒飯 _____ 2.75
牛肉滑飯 _____ 1.85
鷄片滑飯 _____ 1.85
蝦片滑飯 _____ 2.50
鹹排骨飯 _____ 2.00
八珍會飯 _____ 2.00
花旗蝦飯 _____ 2.35
火鴨鷄飯 _____ 2.95
豬雜粥 _____ 1.75
牛肉粥 _____ 1.75
滑鷄粥 _____ 1.75
鮑片粥 _____ 2.50
蝦片粥 _____ 2.25
火鴨粥 _____ 2.25



In ancient days, Mings, Monguls and Manchurians conquered the Cantonese people, to be conquered in turn by Cantonese culinary art.

Cantonese culinary art was as famous in Oriental countries as French cuisine was in Occidental ones. That fame has recently spread throughout the entire world.

There is an old saying that "East is East, and West is West, and never the twain shall meet". But here, at the SAI WOO Cafe, our chefs have skillfully blended the two-combining eastern and western foods to offer you wonderful creations such as are not to be found anywhere else in the world.

Your favorite dishes, or our new creations, are yours to be enjoyed in an atmosphere of Oriental splendor.

The Management

Les Mings, les mongols et les mandchous qui, jadis, envahissaient Canton, étaient conquis à leur tour par le charme de la cuisine de ceux qu'ils prétendaient subjuguier.

La cuisine cantonaise, aussi hautement appréciée en Orient, que la cuisine française l'est en Occident, est maintenant célèbre dans le monde entier.

Un vieux dicton veut que, diamétralement opposés, l'Orient et l'Occident ne peuvent se comprendre. Mais ici, au SAI WOO Cafe, nos cuisiniers ont su admirablement combiner cuisine cantonaise et cuisine occidentale pour créer des merveilles culinaires telles que vous ne goûterez nulle part ailleurs.

Vous y savourerez vos mets favoris, ou nos nouvelles créations, dans une atmosphère de splendeur orientale.

La direction

Sai Woo (West Lake) of Hengchow, China's most beautiful and historic lake, has been praised by great poets like Pai Chu-Yi of the Tang Dynasty and Su Tung-po of the Sung Dynasty.

"The moon is thrice imaged through its sounding depths". Li Po, China's greatest lyric poet, circa 800 A.D.

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中國人的

在中國，飲茶深為各族人民所廣泛愛好。由於生活習慣不同，對飲茶的嗜好和區別也各有千秋。一般說來，漢族人多飲綠茶，暫清飲。浙江一帶喜飲“龍井”和“碧螺春”，講究清湯綠茶。廣東人嗜飲早茶，街上設有茶樓，茶樓兼備各色點心，別具風味。華北地區，特別是北京，一般人愛飲“花茶”，以茉莉花茶最受歡迎，花腹茶香，沁人心脾。

我國其他兄弟民族，同樣喜茶為日常生活必需品。他們的飲茶習慣又有不同，蒙族人將黑磚茶攪碎煎煮，再加入糜子米、牛奶及鹽，以佐食牛羊肉。藏族人嗜飲“酥油茶”，將煮好的茶汁趁熱加入筒內，摻入酥油和鹽度拌，用以佐餐；維吾爾族人喜飲茯磚茶，有時也加牛奶濃煮，團坐而飲。

我國對泡茶用水也一向考究。唐代學者陸羽在茶經中寫道：“其用水山水上，江水中，井水下”。這是一定的科學根據的，即泡茶用水，主要以不含鈣、鎂、鹽類礦物質的軟水為佳，只有這樣的水，才能保持茶的甘冽清醇。“龍井茶葉虎跑

飲茶藝術

泉”，就是稱讚以杭州著名的“龍井”綠茶，以甘冽的西湖“虎跑”泉水沖泡，色清味醇，相得益彰。

隨着飲茶的普及，人們非常重視對茶具的選擇。江蘇宜興的紫砂陶器，土質細膩，吸水性好，用以燒茶，茶味特別清醇，至今仍為講究飲茶的人所嚮用。瓷罐是繼陶器之後出現的。它的造型和彩繪更趨完美。當人們飲茶時，一套精巧別致的茶具，確能給人以更多的美的感受。

“夜酒醒明月，香茶向故人”。這是詩情畫意的描寫，也頗重生活的情趣。客來敬茶是我國人民傳統的禮節。新年佳節，江南一帶用“元寶茶”敬客，即在茶盤內放兩顆青橄欖，表示新春祝福之意。藏族人敬奉“酥油茶”，是對客人最隆重的禮遇。

中國的茶葉和飲茶藝術，很早就被介紹到國外，遠在五世紀時，中國的茶葉就已輸出國外。隨着我國茶葉生產和製作技術的不斷提高，以及茶葉出口貿易的日益擴大，品質優良、氣味芬芳的中國茶，日益受到各國朋友和各界人士的歡迎和讚賞。

Eat with chopsticks at SAI WOO

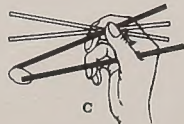


HOW TO USE CHOPSTICKS

As shown in figure 'A', hold first chopstick firm and stationary in fixed position.



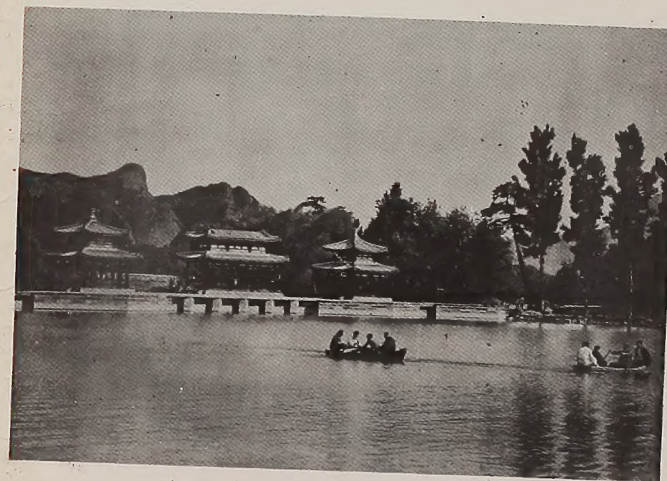
As shown in figure 'B', second chopstick is held like a pencil, with the tips of thumb, index and second fingers. Manipulate this chopstick to meet the first chopstick.



As shown in figure 'C', this manipulation will form a vice to pick up your food.

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西湖茶樓



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